



# Specs Sheet

Specification name	Specification Code	Written by	Brand	Packaging
Extra Crispy Skin on fries Straight Cut 7*7 mm Specification	WPFSC-002	Mohamed Alzefzafy	UniFood	2.5 KG g per pack,10 kg or 12.5 per carton 1 KG per pack,10 kg per carton

**Product description:**

Potato Fries, Cut, Blanched, Dried, Battered, Par Fried, Individually Quick Frozen, Packed in Bags, Packed in Boxes, Palletized

**RAW MATERIALS POTATOES**

Variety:	Diamond, Santana , Metro Store and handle potatoes in a cool and dry place. in order of preference.
Dry mater:	18:20 %
Sugar value	1.5:2 %
Pesticide:	Laboratory testing for pesticide provided by potato supplier. Frequency: once (1) a year

**BATTER**

Type:	Potato Fries Coating
Supplier:	UNIFOOD

**Ingredients:**

80% Potatoes, Vegetable oil Modified Starch , Rice Flour, Dextrine, Salt , E450 E500, ( E415).

**PACKAGING AND SHIPPING MATERIALS**

BAG/POLY	Type:	Printed poly
BOX/CASE/SHIPPER	Type:	Corrugated Cardboard
PALLET	Type:	Wood Pallet
	Size:	100 cm * 120 cm
	Heat Treated:	Treated with smoke
	Recycled:	No
	Stretch Wrap:	Yes

**METAL DETECTOR CCP POINT**

Ferrous	2.5 mm
Non-Ferrous	3.0 mm
Stainless Steel	4 mm

**PROCESS REQUIREMENTS OVERVIEW**

Potatoes	Peeled:	NO
	Cut Size:	Height: 7mm +/- 0.1 (each)
		Width: 7 mm +/- 0.1 (each)
		Length: Yes, observe minimum length requirement.
Blanching	Target Temp	85:90 °C Time 1-1:30 Min
Drying	Target Temp	80-70°C Time 12-15Min
Oil	Type:	Sunflower oil / Palm oil
	Par-frying time:	45 sec +/- 5 sec
	Par-frying temp:	180 °C +/- 5 °C
Freezing	Cooling	-10:10 °C
	Freezing	-30: -40 °C



**NEW ERA OF FROZEN FOOD**

FINAL PRODUCT TESTS		
Frequency	At least once an hour	
Quantity	1000 g	
Length requirements	> 7.5 cm (Min)	15%
	>5.0 cm (Min)	60%
	<2.5 cm not more than	3%
Limits:	Critical defects	0
	> 12 mm - Major - (Max in 1 kg)	2
	6-12 mm - Medium- (Max in 1 kg)	8
	3-6 mm - Minor - (Max in 1 kg)	30
	Marriages	10 (Ps)
	Clusters	<1
	In cutting size - Pieces - (Max)	2%
	Shattering - Pieces - (Max)	2%
	External texture	crispy. Check 10 fries per test Max 2.5% soft fries
	Internal texture	<1 unit
	Green Strips (Max)	3(Ps)
	Color Variation	Frozen
Refried		0 – 1
Chemical requirements	%FFA:	<1.25%
	Salt:	N/A
	Moisture:	≤72%
	Total Polar Compounds (TPC) ( If it is a customer's requirement)	< 24%
Reconstitution	Deep Frying 3 min @350°F Drain 3 min	Fry 500 g every 3 hours
	Conventional Oven 2 time per shift (33 min @ 180°C)	3 fries from current production vs 3 fries from standard 2 times per shift
retention sample	1 Bag Every 2 Hours	

MICROBIOLOGICAL REQUIREMENTS				
Microbiological Standards:	Parameter:	Target	Maximum	Unit
1st bag 1 sample every lot number  Analyzed by an external accredited laboratory	Standard Plate Count	< 10 000	< 100 000	ufc/g
	Yeast	< 500	< 1 000	ufc/g
	Mold	< 100	< 200	ufc/g
	Coliforms	< 100	100	ufc/g
	Generic E. Coli	<10	< 10	ufc/g
	Salmonella	Negative	Negative	ufc/g
	Staph Aureus	< 10	< 10	ufc/g
	Listeria Monocytogenes	Negative	Negative	ufc/g

**Allergens according to 2003/89/EG and 2006/142/EG:**

	Present in the product?	Produced on the same production line?	Present in the factory?	Risk of cross-contamination?
<b>Cereals containing gluten and products thereof</b>	NO	NO	NO	NO
<b>Crustaceans and products thereof</b>	NO	NO	NO	NO
<b>Eggs and products thereof</b>	NO	NO	NO	NO
<b>Fish and products thereof</b>	NO	NO	NO	NO
<b>Peanuts and products thereof</b>	NO	NO	NO	NO
<b>Soybeans and products thereof</b>	NO	NO	NO	NO
<b>Milk and products thereof</b>	NO	NO	NO	NO
<b>Nuts (Almond, Hazelnut, Walnut, Cashew, Pecan, Pistachio, Macadamia and Queensland nuts) and products thereof</b>	NO	NO	NO	NO
<b>Celery and products thereof</b>	NO	NO	NO	NO
<b>Mustard and products thereof</b>	NO	NO	NO	NO
<b>Sesame seeds and products thereof</b>	NO	NO	NO	NO
<b>Sulphur dioxide and sulphites (&gt;10 mg/kg or 10 mg/l SO<sub>2</sub>)</b>	NO	NO	NO	NO
<b>Lupine and products thereof</b>	NO	NO	NO	NO
<b>Molluscs and products thereof</b>	NO	NO	NO	NO

**NEW ERA OF FROZEN FOOD**



Nutritional values

**Nutrition Facts**

servings per container  
Serving size 10.0 strips (65g)

Amount per servings

**Calories** 102

% Daily Value\*

**Total Fat** 3.76 g 4.8%

Saturated Fat 1.7g 8.9%

Trans Fat 0g

Polyunsaturated Fat 0.281 g

**Cholesterol** 0mg 0%

**Sodium** 21mg 0.9 %

**Total Carbohydrate** 15.59g 5.6%

Dietary Fiber 3.8 g 13.5%

Total Sugars 0 g

Includes 1g Added Sugars 2%

**Protein** 1.57 g

Vitamin D 0mcg 0%

Calcium 5mg 0.3%

Iron 0.68 mg 3.7%

Potassium 220mg 4.6%

\* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Storage conditions and shelf life:

Mark (x)	Storage conditions	Shelf life
<input type="checkbox"/>	Keep Frozen. Store at or below (-18 C)	18 months from date of production

NEW ERA OF FROZEN FOOD

Country of origin:

Made in Egypt

Name: Approved (Q.M /R&D)  
Mohamed Elzefzafy

Signe: